

**DISCLAIMER:** Please be aware that the OFFICIAL versions of all state regulations are available through the State Bookstore. The text of the following regulation is UNOFFICIAL and provided for the information and convenience of readers. Since regulations are amended from time to time and since the following version may look or, in some cases, actually be different from the OFFICIAL version, the OFFICIAL version is the only version that may be relied upon as a matter of law

105 CMR 530.000: SANITATION IN MEAT AND POULTRY PROCESSING  
ESTABLISHMENTS

Section

- 530.000: Definitions
- 530.001: Outside Premises
- 530.002: Plant Construction
- 530.003: Plant Lighting
- 530.004: Plant Ventilation
- 530.005: Plant Refrigeration
- 530.006: Plant Plumbing
- 530.007: Plant Water Supply
- 530.008: Plant Drainage
- 530.009: Plant Waste Disposal
- 530.010: Equipment
- 530.011: Equipment Design and Construction
- 640.012: Equipment Installation
- 530.013: Requirements for Equipment in General Use
- 530.014: Dry Storage Areas
- 530.015: Insect and Rodent Control
- 530.016: Special Sanitation Requirements and Problems
- 530.017: Plant Personnel
- 530.018: Welfare Facilities
- 530.019: Plant Permits

530.000: Definitions

The definitions of words, terms, and phrases used in 105 CMR 530.000 are as follows and shall apply in the interpretation and enforcement of 105 CMR 530.000.

Adulterated shall have the same meaning as set forth in M.G.L. c. 94, § 186.

Board of Health means the appropriate and legally designated health authority of the city, town, or other legally constituted governmental unit within the Commonwealth having the usual powers and duties of the board of health of a city or town or his or its authorized agent or representative.

Commissioner means the Commissioner of Public Health of the Department.

105 CMR: DEPARTMENT OF PUBLIC HEALTH

Department means the Department of Public Health.

Director means the Director of Food and Drugs.

Division means the Division of Food and Drugs.

Easily cleanable means readily accessible and of such material and finish, and so fabricated that residue may be completely removed by normal cleaning methods.

Employee means any person working in an establishment.

Establishment or plant means any establishment which conducts slaughter of livestock or poultry or the preparation of livestock products or poultry products.

Food shall have the same meaning as set forth in M.G.L. c. 94, § 1.

Food Contact Surfaces means those surfaces of equipment and utensils with which food normally comes in contact.

Inspector means an employee or official of the Division authorized by the Director to perform any inspection functions.

Livestock means any cattle, sheep, swine, goats, horses, mules or other equines, whether live or dead.

Livestock product means any carcass, part thereof, meat, or meat food product of any livestock.

Meat food product means any product capable of use as food which is made wholly or in part from any meat or other portion of the carcass of any cattle, sheep, swine, or goats, excepting products which contain meat or other portions of such carcasses only in a relatively small proportion or historically have not been considered by consumers as products of the meat food industry, and which are exempted from definition as a meat food product by the Director under such conditions as he may prescribe to assure that the meat or other portions of such carcass contained in such product are not adulterated and that such products are not represented as meat food products.

Misbranded shall have the same meaning as set forth in M.G.L. c. 94, § 187.

Permit or registration means any certificate prescribed by regulations of the Department for issuance by an inspector or other person performing official functions.

Person shall include any individual, partnership, corporation, association, or other

business unit, and any officer, agent, or employee thereof.

Poultry means any domesticated bird, whether live or dead.

Poultry product means any poultry carcass or part thereof, or any product which is made wholly or in part from any poultry carcass or part thereof, excepting products which contain poultry ingredients only in a relatively small proportion or historically have not been considered by the consumer as a product of the poultry food industry, and which is exempted by the Director from definition as a poultry product under such conditions as he may prescribe to assure that the poultry ingredients in such products are not adulterated and that such products are not represented as poultry products.

Prepared includes slaughtered, canned, salted, stuffed, rendered, boned, cutup, or otherwise manufactured or processed.

Refrigerated means a temperature of 35°F or lower.

Sanitize means effective bactericidal treatment of clean surfaces of equipment and utensils by a process which is effected in destroying microorganisms, including but not limited to pathogens.

Sealed means free of cracks or other openings which permit the entry or passage of moisture.

Utensil means any tableware and kitchenware used in the storage, preparation, conveying of food.

Vending Machine means any self-service device offered for use, which upon insertion of a coin, coins, token, paper currency, or by other means, dispenses servings of food or beverage, either in bulk or in package.

Wholesome means in sound condition, clean, free from adulteration, and otherwise suitable for use as human food.

No person shall operate an establishment which does not comply with the following requirements:

530.001: Outside Premises

(A) Processing plants must be located in areas which are reasonably free of objectionable odors, such as smoke, flying ash, and dust, originating from such sources as refineries, city dumps, chemical plants, sewage disposal plants, dye works and paper pulp mills.

(B) All roadways and railroad sidings servicing the plant must be paved or

otherwise rendered dust proof.

(C) Ground surfaces must be kept free of disorderly or haphazard accumulation of useless materials -- such as rusty truck bodies, scrap metal and lumber, and discarded equipment.

(D) Storage of useful materials and equipment must be in an orderly manner on elevated racks at least 12 inches from the ground.

(E) Incineration facilities approved by the Director must be provided if refuse is burned near the plant.

530.002: Plant Construction

(A) Blueprints or drawings with specifications that fully and clearly illustrate the plant must be submitted to the Director for review and approval before construction or renovation is initiated.

(B) Plants must provide separation by partition or by location so as to separate those operations which may cause cross-contamination of food products with bacteria, molds, toxic chemicals, filth, or other extraneous and deleterious materials.

(C) Fixtures, ducts, and pipes must not be suspended over working areas where drip or condensate may contaminate foods, raw materials, label and packaging materials or equipment.

(D) Floors must be constructed of:

- (1) vitrified brick of good quality, bonded with acid-resistant waterproof mortar, and laid on a waterproof concrete base;
- (2) dense, acid-resistant waterproof concrete; or,
- (3) other acceptable impervious material.

(E) Floors must be installed and maintained to eliminate all cracks, depressions or other low areas that would accumulate liquids.

(F) Floors must also be properly pitched for efficient drainage.

(G) Interior walls must be smooth, flat and constructed of impervious materials such as glazed brick, glazed tile, smooth-surfaced portland cement plaster or other nontoxic, nonabsorbent material applied to a suitable base.

(H) Glass blocks used in wall panels must have smooth exposed surfaces and be installed so as to prevent breakage.

(I) Window ledges must be sloped about 45° to promote sanitation.

- (J) Window sills must be three feet or more above the floor.
- (K) Coves with radii sufficient to promote sanitary practices must be installed at the juncture of floors and walls in all rooms.
- (L) Doorways through which product is transferred on rails or in hand trucks must be wide enough so that there is no contact between doorways and the product.
- (M) Doors must either be of rust-resistant metal construction throughout or if made of wood, they must be clad on both sides with rust-resistant metal having tight soldered or welded seams.
- (N) Doors' jambs shall be clad with rust resistant metal securely affixed so as to provide no crevices for dirt or vermin.
- (O) Junctures at walls must be effectively sealed.
- (P) Ceilings must be ten feet high or more in workrooms unless otherwise approved by the Director.
- (Q) Ceilings must be free of scaling paint, plaster, dust, condensate and leaks at all times.
- (R) Ceilings shall be smooth and flat and must be constructed of portland cement plaster, large-size cement asbestos boards with joints sealed with a flexible sealing compound, or other acceptable impervious material.
- (S) All exposed interior woodwork must be finished so as to be smooth, flat, and nonabsorbent.
- (T) Stairs in areas handling edible product must be of impervious construction with solid treads and closed risers. Stairs must also have side curbs of similar material, measuring 6 inches high at the front edge of the treads.
- (U) The plant and facilities must provide adequate screening and other protection to exclude birds, dogs, cats, and vermin (including, but not limited to insects and rodents).

530.003: Plant Lighting

- (A) Adequate lighting must be provided to all areas where food or food ingredients are processed, examined, or stored. Where food or food ingredients are processed or examined there shall be not less than 50 foot-candles illumination. Where food or food ingredients are stored there shall be not less than 20 foot-candles illumination.
- (B) Where equipment and utensils are washed, and to hand washing areas, dressing

and locker rooms, and toilet rooms, there shall be not less than 20 foot-candles illumination.

(C) Light bulbs, fixtures, skylights, or other glass suspended over food in any stage of preparation must be of the safety type or otherwise protected to prevent food contamination, in case of breakage.

530.004: Plant Ventilation

(A) Adequate means for ventilation must be provided in all workrooms and welfare rooms.

(B) A reasonable amount of mechanical ventilation with fresh air must be continuously supplied to prevent stagnation of air in refrigerated workrooms where natural ventilation is limited and where a considerable number of operatives are continuously employed, as in large cutting and boning rooms.

(C) Mechanical ventilating systems with the capacity to provide adequate air change must be provided for nonrefrigerated work areas and welfare rooms that depend entirely on artificial means of ventilation.

530.005: Plant Refrigeration

(A) Sufficient refrigerated space must be provided to properly handle carcasses and products.

(B) All perishable products must be handled in areas with a maximum temperature of 50°F.

(C) Refrigerated storage areas must be at a temperature of not more than 35°F.

(D) Each type of refrigeration must be properly installed to prevent dripping, improper drainage, or otherwise contaminating carcasses or product.

530.006: Plant Plumbing

Plumbing must be properly installed and maintained to prevent contamination of water supply, product, equipment, or utensils, or the creation of obnoxious odors or other nuisances.

530.007: Plant Water Supply

(A) The water must be from a source that is approved by the Massachusetts Department of Public Health as potable.

(B) Adequate steps should be taken to prevent back siphonage in pipes or supply

systems.

(C) Water is not to be reused.

(D) Both hot and cold potable water under sufficient pressure must be provided throughout the plant.

(E) The hot water (minimum temperature of 180°F) is to be from a central heating plant of sufficient capacity or from other suitable facilities capable of furnishing an ample supply of hot water.

(F) A minimum temperature of 180°F is required in water used for cleaning equipment, floors, walls, and the like, which are subject to contamination by the dressing or handling of diseased carcasses, their viscera and parts. *Note:* The mixing of steam and water at outlets is not acceptable for producing hot water used for sterilizing equipment or areas contaminated by diseased material. The use of live steam is not an acceptable method of cleaning or sterilizing rooms or equipment.

(G) Ice intended for any use in the establishment must meet the same standards of quality required for potable water.

(H) Vehicles used for transporting or delivering unpackaged ice must be of such structure that the ice is protected from contamination from dust, dirt, or other sources.

(I) Only sanitized utensils should be used in handling ice.

(J) Samples of ice are to be taken aseptically and analyzed for bacteriological contamination on a weekly basis.

530.008: Plant Drainage

(A) The plant's drainage systems must be designed so that there is prompt removal of fluid and suspended waste.

(B) A plant must have at least two separate and distinct drainage systems: one consisting of so-called sanitary drainage lines connected to toilet bowls and urinals and the other for general plant waste.

(C) Lines from toilets and urinals shall not be connected with any other drainage lines within the plant.

(D) Sanitary drainage must not discharge into a grease catch basin nor shall such drainage be permitted to enter the sewer lines at a point where there might be a possibility of such drainage backing up and flooding the floors of the building.

- (E) Sanitary lines must be installed so that if leakage develops it will not affect product or equipment. Such lines should be regularly checked for leakage and immediate correction made of all defects.
- (F) All parts of floors where wet operations are conducted must be well drained.
- (G) Each drain, including blood drains, must be equipped with a deep seal trap (P-, U-, or S-shape) and be properly vented to the outside.
- (H) All drainage lines must be equipped with effective rodent screens.
- (I) All drains must be equipped with covers which can be secured in place.
- (J) Drainage lines within the plant must be constructed of cast iron, galvanized metal, copper, or other acceptable material.
- (K) Clean-out fixtures must be located throughout the drainage system so that in case clogging of the sewer should occur, it can be promptly cleaned. Cleanout fixtures must be placed so that they can be used without constituting a threat of contamination to edible product, and the openings must be so constructed and maintained so as to be absolutely leakproof when not in use for cleaning purposes and must be readily accessible.
- (L) All parts of the outside premises must be sloped and drained sufficiently to permit the quick runoff of all water from plant buildings and of surface water around the plant and on the premises.
- (M) Concrete-paved areas, properly drained and extending out at least 20 feet from buildings, loading docks, or livestock chutes and platforms, must be provided at places where vehicles are loaded or unloaded.
- (N) Railroad track gutters with suitable drainage must be provided where refrigerated railroad cars, livestock cars, and tank cars are loaded and unloaded. The top of the gutter must be below the bottom of the railroad ties unless the entire track area is paved.

530.009: Plant Waste Disposal

- (A) The sewage disposal facilities utilized by the plant must be acceptable to State and local authorities having jurisdiction over such matters.
- (B) Waste materials must not be allowed to accumulate on or near the premises and must be disposed of without creating objectionable conditions.
- (C) Suitable containers conveniently located throughout the plant must be provided for rubbish and emptied frequently. The accumulation of rubbish prior to its removal



or incineration must not cause a nuisance.

530.010: Equipment

- (A) Equipment must be constructed and maintained so that it can easily be kept clean. All surfaces contacting product must be free of scale, smooth, nonporous, and free from pits, crevices, seams, and joints in which food may lodge.
- (B) The overall design and installation of equipment must provide for easy cleaning and sterilization where necessary.
- (C) Materials used within the product zone must be nonabsorbent, nontoxic, odorless and must be unaffected by food products and cleaning compounds.
- (D) With few exceptions, equipment must be constructed either of rust-resisting metal, such as 18-8 (300 series) stainless steel, or of plastic approved by the Department.
- (E) Galvanized metal, although acceptable in certain equipment, is not desirable. When used, galvanized metal must have the smoothness of high quality commercial hot dip.
- (F) Metal drums coated on the inner surface with lacquer or resin may be used for rendered fats providing the coating is smooth, odorless, hard and does not peel or blister.
- (G) The following is a partial listing of materials that are highly undesirable and totally unacceptable for use in equipment construction: copper and its usual alloys; cadmium; antimony; lead; lead babbitt; enamelware or porcelain; painted surfaces; wood; leather; and fabrics.

530.011: Equipment Design and Construction

- (A) The design, construction, and installation must be such that permits easy access for sanitary, as well as mechanical, maintenance.
- (B) All parts of equipment that contact product must be readily accessible to sight and reach for cleaning and inspection. (In large equipment, appropriately located clean-out and inspection openings, catwalks, ladders or other suitable provisions must be made to insure that all parts can be cleaned and inspected.)
- (C) Clean-in-Place (CIP) systems must be designed so that cleaning will result in the same or greater degree of cleaning effectiveness as that obtained in dismantled cleaning. (Cleaning procedures of this type must be individually authorized by the Director.) Note: That, any pipeline, valve, fitting, or part not included and cleaned by the CIP system should be disassembled and manually cleaned.

(D) All gasketing and packing materials must be nontoxic, nonporous, nonabsorbent, and unaffected by food products and cleaning compounds. Such materials should be installed in a true fit to prevent protrusion of the materials into the product zone or the creation of recesses or ledges at the gasketed joints.

(E) All bearings must be located outside the product zone. If they are adjacent to it, they must be constructed with a seal at the entrance of the shaft into the product zone. Sufficient space must be provided to permit the easy removal of the seal assembly for easy cleaning and inspection. Seals and bearings must be installed and maintained so as to prevent lubricant leakage or entrance of product into the assembly.

(F) Interior corners of equipment must be provided with radii of 1/4-inch minimum, except where greater radii are required for easy drainage and cleaning.

(G) All welding within the product zone must be continuous, smooth, even, and relatively flush with the adjacent surfaces.

(H) All parts of equipment which come in contact with product must be free of recesses, open seams and gaps, crevices, protruding ledges, inside threads, inside shoulders, inside bolts or rivets, and dead ends.

(I) Where necessary for sanitary maintenance, equipment must be constructed and installed so as to be completely self-draining.

(J) All screening, straining and filtering surfaces shall be readily removable for cleaning and inspection. Screening and straining devices should be designed to prevent replacement in an improper position. Permanent screening and straining surfaces should be fabricated from perforated metal.

(K) On dry granular or dry pulverized product, wire screen of not less than 30 x 30 continuous mesh may be used.

(L) Filter papers must be of the single-service type. Filter cloths or spun glass filters shall be launderable.

(M) Pumps, pipes, conductors, valves and fittings used in connection with edible product (including edible brine or vinegar solutions) should be constructed of 18-8 type stainless steel, approved plastic, or high impact-resistant glass.

(N) Pumps and pipelines conveying edible product must be easy to separate for cleaning or of the approved CIP type. They must be constructed so that there are no dead spaces in which product may stagnate.

(O) All belts used to convey exposed product must be of sanitary grade,

moisture-resistant, nonabsorbent material with no exposed fabric core.

(P) Conveyor guides, splash guards, etc., must be easily removable or of an open construction to permit cleaning.

(Q) Equipment in which lubricating grease or oil is used must be designed to prevent the contamination of product by lubricating material. Note: All lubricants used in the product zone or other areas where potential contamination exists must be edible and specifically approved by the Department.

(R) Horizontal ledges or frame members must be kept to a minimum.

(S) All external parts should be of round or tubular material where possible to avoid accumulation of debris and to permit easy cleaning.

(T) All safety or gear guards must be readily removable for cleaning and inspection.

(U) Components that may not be cleaned (motors, electrical gear, etc.) must be sealed against entrance of product and water.

530.012: Equipment Installation

(A) All permanently mounted, or not readily movable equipment must either be installed sufficiently above the floor and away from wall and ceiling areas to provide access for cleaning and inspection or be completely sealed (watertight) to these areas.

(B) Whenever equipment, chutes, or pipelines pass through walls, they must either be sealed to them or sufficient clearance must be allowed to permit inspection, cleaning and maintenance.

(C) Where pipes pass through ceilings of exposed product areas, pipe sleeves must be inserted in the floor above so that their upper periphery is at least two inches above the floor.

(D) Wall-mounted cabinets and electrical connections (such as switch boxes, electrical panels, and BX cables) must be either installed at least one inch from equipment or walls, or be completely sealed (watertight) to the equipment or walls.

(E) Where possible, water inlets must discharge above the highest level reached by liquids in the equipment. *Note:* Those installations requiring submerged water lines must be equipped with a functional vacuum breaker.

(F) Drains must be of adequate size to permit rapid draining without spillage and should be at the lowest point with no inside collar or projection.

- (G) All equipment handling waste water must be installed so the waste water is delivered into the drainage system without flowing over the floor.
- (H) Equipment handling edible products such as sausage tables, soaking and cooking vats, can sterilizers, tripe scalders, and casing preparation equipment must be installed so that waste water from each unit is delivered through an interrupted connection into the drainage system.
- (I) That part of the equipment drainage system from the equipment to the interrupted connection must be constructed, maintained, and cleaned to the same standards expected for surfaces with direct product contact.
- (J) Valves on drainage lines serving such equipment must be a type easily cleanable and must be mounted flush with the bottom of the equipment.
- (K) Soaking and cooking vats must be provided with overflow pipes at least two inches in diameter. The upper end of each overflow pipe must be equipped with an open-end cleanout for easy cleanings.
- (L) Vent stacks from covered cooking vats or hoods over cook tanks must be arranged or constructed so as to preclude drainage of condensate back into the vats.
- (M) All tables or other equipment having water on the working surface must be provided with turned-up edges. The height of the turned-up edge depends on the volume of water used and the operations conducted. *Note:* In no instance should the turnup be less than one inch.
- (N) Where air is used in such a manner that it may intentionally or accidentally contact or become incorporated into product (such as operation of air-driven knives and clippers; inflation of lungs; turning and grading casings; inflation of bladders; drive stuffer pistons; etc.), the air must be clean and free from moisture and oil from the compressor.
- (O) A separate washroom or area must be provided in a location convenient to the department involved, for cleaning curing vats, handtrucks, utensils, and containers such as pans and trays. The room or area must have adequate light and ventilation, impervious well-drained floor, impervious walls, and impervious ceiling. The room must also be provided with an exhaust fan.

530.013: Requirements for Equipment in General Use

- (A) Conveniently located hand-washing facilities (lavatories) with a minimum bowl size of 12 x 16 x 6 inches must be provided for the employees and inspectors. Each lavatory must be supplied with:
- (1) Hot and cold running water delivered through a combination mixing faucet with outlet about 12 inches above the rim of the bowl.

105 CMR: DEPARTMENT OF PUBLIC HEALTH

- (2) Liquid soap and an ample supply of sanitary towels in suitable dispensers.
  - (3) A suitable receptacle for used towels.
  - (4) Lavatories in workrooms and welfare rooms must be pedal operated.
  - (5) Lavatories must also be directly connected to the drainage system.
- (B) Sanitary drinking fountains should be provided in large workrooms, in meat processing departments, and in dressing rooms.
- (C) If product is accidentally contaminated, it may be cleaned only if separate and appropriate equipment is provided for this purpose.
- (D) Sterilizers must be constructed of rust-resistant metal or other acceptable material, and should be of sufficient size for complete immersion of knives, cleavers, saws, and other implements, in hot water (minimum temperature 180°F).
- (E) Each sterilizing receptacle must be provided with a water line (equipped with a vacuum breaker if submerged), a steam line or other means of heating, an overflow, and facilities for completely emptying the receptacle.
- (F) Sterilizers, particularly those used in heavily contaminated areas, must continually overflow during operations.
- (G) Adequate and conveniently located hose connections for clean-up purposes shall be provided throughout the plant. Use of long hoses should be avoided and suitable storage for hoses must be provided.
- (H) Chutes must be constructed so thorough cleaning is possible and ready access for inspection is provided.
- (I) Where chutes go through floors, the opening must be surrounded by a concrete curb or a metal flange extending 12 inches or more above the floor.
- (J) Closed chutes must be designed to permit cleaning and inspection of all parts and surfaces.
- (K) Chutes connecting edible and inedible products departments must be hooded at the edible end and vented to the outside.
- (L) Chutes used to convey inedible or condemned products through edible products areas must be constructed and installed so as to prevent any leakage and possible contamination of the edible product or department.
- (M) Boards used on boning and cutting tables should be constructed of approved plastics and must be chamfered on all edges to prevent undue chipping. *Note:* Solid (unlaminated) pieces of hardwood are acceptable only if they are maintained in a smooth, sound condition, are free from cracks and are thoroughly cleaned, sanitized

and air dried after each day's operation.

(N) Cutting boards must be easily removable for cleaning and shall be in the shortest section practical (preferably not exceeding three or four feet in length).

(O) Trucks used to transport product within the plant must be constructed of stainless steel or other approved material. (When galvanized metal trucks are used, they must be kept in good condition and regalvanized whenever necessary.)

(P) In-plant trucks must be free of cracks and rough seams.

(Q) Metal wheels should be avoided on in-plant trucks as they cause deterioration of the floor surfaces.

(R) All in-plant trucks must have some means of affixing a tag.

(S) In-plant trucks must be cleaned daily on all surfaces including the under side. (Trucks not empty at clean-up time are not to be reused until they are cleaned.)

(T) In-plant trucks used for inedible and/or condemned products cannot be used for edible products.

530.014: Dry Storage Areas

(A) Supplies must be stored on racks at least 12 inches above the floor and passage ways must be maintained between rows of racks.

(B) Racks must be sufficiently spaced away from walls so the entire floor-wall junction is visible for detecting evidence of insect or rodent infestation.

(C) All openings that may admit rodents, birds, flies, and other pests must be effectively screened.

(D) Spice rooms are to be limited to storage and blending of spices, condiments and curing agents.

(E) Spices, condiments and curing agents must be stored in closed metal containers placed on racks at least 12 inches above the floor.

(F) Utensils, scales, scoops, and other equipment used for weighing and mixing spices, condiments and/or curing agents must be of approved metal or plastic of a kind that can be kept in a clean condition.

530.015: Insect and Rodent Control

(A) Manure piles, trash piles, garbage dumps, accumulations of paunch and

stomach contents, and hog hair, are not allowed on the premises of establishments.

(B) Walls, floors, and ceilings that have been tunneled by rodents must be replaced with rodent-proof materials, such as concrete or brick. (Tunnels may be blocked with 17 gauge hardware cloth, glass, metal, or other rodent-proof material.)

(C) Stone and brick walls must have the joints pointed up flush and smooth, and all cracks, crevices, and openings around pipes, etc., must be sealed tight.

(D) Walls, ceilings, and partitions must be of tight-fitting material that will not permit the entrance or hiding of cockroaches and other pests.

(E) Floor drain strainers must be in good repair and should remain in place so as to prevent the entrance of rats through drainage lines.

(F) Dressing rooms and lunch rooms must be equipped and maintained so as to eliminate all breeding or hiding places.

(G) Dry storage rooms must be kept neat and clean and all openings that may admit rodents, birds, flies, and other pests must be effectively screened.

(H) When insecticides, rodenticides, and other pesticides are stored in establishments, they must be in a location acceptable to the inspector.

(I) Pesticides, insecticides, and rodenticides must be stored separately from sanitizing agents, and must be well labeled.

(J) When used by an establishment employee, the use, preparation, and placing of baits, fumigants, insect sprays, insect powders, and other pesticides, must be under the direct supervision of an inspector. Otherwise, these materials can be used only by pest control operators licensed by the State.

(K) No fumigants, insect sprays, insect powders or other chemicals may be used in establishments unless listed in the "List of Chemical Compounds" as most recently printed by the United States Department of Agriculture.

530.016: Special Sanitation Requirements and Problems

(A) Inedible products departments must be separate and distinct from those used for edible products, except for one connecting doorway provided with a solid, self-closing door connecting the tank charging room of the inedible products rendering department with the other department. *Note:* The door must completely fill the opening.

(B) If rendering facilities are not provided, condemned material must be denatured and held in water-tight metal containers in a suitable inedible products room pending

daily removal to a rendering plant.

(C) Pipes, chutes, conveyors, etc., used to convey material from edible to inedible departments must be effectively hooded and vented to prevent objectionable odors in edible departments.

(D) Watertight metal trucks, containers or other receptacles must be used for holding and handling inedible or condemned product and must be constructed for easy cleaning.

(E) Trucks or receptacles used for inedible products are to be properly marked according to 105 CMR 530.000 and must never be allowed to be used in any manner for edible products.

(F) Inedible product containers must be acceptably clean before being allowed to enter edible departments.

(G) Tanks, fertilizer driers, and other equipment used in the preparation of inedible product must be properly equipped with condensers and other appliances which acceptably suppress odors incident to such operations.

(H) Meat preparation and processing departments must be of sufficient size to permit the installation of all necessary equipment with ample space for plant operations and truckways.

(I) Whenever possible, a separation should be maintained between raw and cooked product including the equipment used to handle such products.

(J) Facilities for holding perishable product under refrigeration must be provided.

(K) For proper care of product, operations such as beef cutting, boning and trimming, bacon slicing, pork cutting, frozen steak preparation, sausage chopping and mixing, etc., must be conducted in departments having a temperature not higher than 50°F. The internal temperature of all raw meat must not exceed 35°F.

(L) Operations such as those listed in 105 CMR 530.016(K) must be located in rooms separate from carcass or product holding coolers.

(M) A suitable room or separately drained area must be provided for washing hand trucks, boxes, trays, demountable parts of sausage stuffing equipment, etc.

(N) Unprotected light bulbs must not be suspended directly over choppers, grinders, mixers, and similar equipment.

(O) Special care should be taken to the disposal of fluorescent tubes which may contain a poisonous gas.



- (P) Milk, beverage, and other glass bottles are not permitted in processing departments.
- (Q) All flour, spice, flavorings, curing materials, nonfat dry milk, tomato puree and the like must be sampled by the inspector and given a laboratory examination before use by the establishment.
- (R) All materials such as curing mixtures, seasonings, spices, tomato puree, cereals, nonfat dry milk, and the like must be enclosed in sanitary containers.
- (S) No fixtures or appliances, such as tables, trays, tanks, vats, machines, implements, cans, or containers of any kind, are to be used unless they are of such materials, construction and condition so as not to contaminate product.
- (T) Care should be taken in opening slack barrels and other containers so that product contamination does not result.
- (U) Attaching pliable barrel covers by means of small staples is not permitted.
- (V) Operation of metal stitching machines near open containers of product is not permitted.
- (W) Unclean frozen product must be made clean in an acceptable manner before being defrosted.
- (X) The evisceration, scaling, cleaning, or other preparation of seafood is not permitted in an establishment unless the areas in which the operations are conducted are completely separate from edible products departments. Such areas must be approved for this purpose and be equipped with suitable and adequate sanitary facilities.
- (Y) When clean, sound, wholesome seafood is cooked, canned, frozen or otherwise processed in an edible department of an official establishment, the operation must be separate from any meat processing operation. (As far as practicable, these operations should be conducted in separate areas and using separate equipment.)
- (Z) When equipment is used to process both meat and seafood, such equipment and the area in which it is operated must be thoroughly cleaned before being used to prepare meat products.
- (AA) Batters, breading mixtures, curing solution and the like which contact seafood are not to be used to prepare meat food products.
- (AB) All equipment, such as grinders, choppers, mixers, etc., which is used interchangeably in the handling of pork with other products, must be thoroughly

cleaned following its use on pork and prior to subsequent use on other products.

(AC) Salt which comes in contact with meat or product must be clean and free from extraneous materials.

(AD) Salt solutions used for curing, defrosting, or for wetting cloths prior to application to dressed carcasses must be clear.

(AE) Bins or other facilities for the storage of salt must be constructed in a sanitary manner. They must be easy to clean and must protect the salt from contamination.

(AF) The equipment used for preparing salt solutions must be of sanitary construction and maintained in clean condition.

(AG) Sawdust must not be used on benches or equipment or on floors in areas where operations such as grinding, boning, or cutting are being done.

(AH) Sawdust used on floors of coolers must be clean and free from objectionable odors and must be replaced daily.

(AI) Vegetables should be stored in bulk in a suitable, separate room and must be handled so as to avoid spreading dust or other contaminants.

(AJ) Suitable facilities for the preliminary preparation of vegetables must be provided in a location separate from the processing area.

(AK) Vegetables must be thoroughly washed before being cut.

(AL) If lye solution is used in the preparation of vegetables, such solution must be completely removed from the vegetables before further processing.

(AM) Cooler rails must be placed at least two feet from refrigerating equipment, walls, columns, and other fixed parts of the building.

(AN) All metal tag fasteners, tags, skewers, etc., must be completely removed from carcasses prior to cutting and boning.

(AO) Tag fasteners that cannot be readily removed from the meat are not permitted.

(AP) Cutting boards should be as small as is practical, must be kept smoothly planed, and must be removed daily for cleaning all surfaces.

(AQ) Mechanical slicing of unfrozen pork jowls, with acceptable inspection of each cut surface, is required for jowls intended for use in fabricated products or in rendering.

105 CMR: DEPARTMENT OF PUBLIC HEALTH

(AR) Facilities must be provided for cleaning and sterilizing the mechanical slicers used on pork jowls each time they become contaminated.

(AS) Curing containers must be constructed of stainless steel or approved plastics.

(AT) A suitable truck should be used for moving vats as rolling the vats on the floor results in contamination of the outer surface and top of the vat.

(AU) Cages and trees for smoked meats and sausage are to be designed so there is a clearance of at least 12 inches between the product and the floor of the smokehouses and hanging rooms.

(AV) Frequent examination must be made of multiple needle pickle-injection equipment. When a needle is missing from the device, a diligent search must be made until the broken needle is accounted for or located.

(AW) Only clear solutions free from insoluble suspended material or other contamination is to be injected into meat for the purpose of curing.

(AX) Cover pickle that is clear, free of sediment, and does not show evidence of decomposition may be reused.

(AY) Pickle which escapes during the pumping of blood vessels or during the mechanical injection of curing solutions shall not be reused.

(AZ) All pickle lines should be made of stainless steel or approved plastics and those carrying salvaged pickle must be demountable for cleaning at regular intervals.

(BA) Smoke making equipment, ducts, and smokehouses must be located and designed so all outer and inner surfaces can be readily cleaned.

(BB) Whenever it is necessary to go through processing departments, sawdust must be conveyed to and ashes removed from smokehouses in metal containers having tight fitting lids.

(BC) Sausage grinders must be completely cleaned daily.

(BD) Sausage cutters must be completely cleaned daily.

(BE) Equipment used in the preparation of sausage containing cereal or other permitted materials of similar kind should be clean before it is used to prepare product not containing such additives.

(BF) Animal casings for use as containers must be thoroughly flushed throughout their entire length before stuffing. Note: Animal casings that have been flushed prior to receipt at the establishment and are packed in a salt solution or salt and glycerin

solution may be used as containers after thorough rinsing and without additional flushing if found to be acceptable by the inspector.

(BG) A schedule of laboratory analysis of animal casings, as established by the Director, shall be carried out.

(BH) Materials such as antibiotics, antioxidants, preservatives, nitrite and nitrate are not permitted to be in preflushed castings.

(BI) One hand washing facility must be provided for every two sausage stuffing tables and they must be located so as to be convenient to the stuffer operators.

(BJ) Covers to clean out openings of sausage stuffing machines must be removed at frequent intervals and the interior of the stuffers examined to determine the need for cleaning.

(BK) When compressed air is used to operate a stuffer or other edible processing equipment, an effective filter must be installed. (It is desirable that the spent air be exhausted outside the building so fine particles of oil and moisture do not permeate the air in the sausage stuffing department.)

(BL) The linking machine should be placed in a stainless steel pan at least two inches deep.

(BM) The sprays in Jourdan-type cookers must be arranged so that they do not contaminate product.

(BN) Containers must be cleaned thoroughly immediately before filling. *Note:* Precautions should be taken to avoid subsequent soiling of the inner surfaces.

(BO) Containers of metal, glass, or other material must be washed in an inverted position with running water at a temperature of at least 180°F. The container washing equipment must be provided with a thermometer to register the temperature of the water used for cleaning the containers.

(BP) The use of efficient jet-vacuum type equipment has been accepted for cleaning jars and cans before filling in lieu of cleaning with hot water as required above.

(BQ) Close attention must be given to the condition of the stuffing horn to see that there are no sharp, rough edges which might cause lacquer on cans to flake.

(BR) If necessary, the can washing facilities must be redesigned to insure that all shapes and sizes of cans used are well flushed. Mechanical brushing may even be necessary to accomplish the desired results.

(BS) The guide rod on bacon slicing machines must be removed as often as

105 CMR: DEPARTMENT OF PUBLIC HEALTH

necessary to maintain proper sanitation, and recessed areas must be cleaned daily.

(BT) Facilities required for import inspection must be free from dust, flies, and insects.

(BU) Facilities should have sanitary rust-resisting metal table, preferably stainless steel.

(BV) Import facilities must have adequate lighting with a minimum intensity of 50 foot-candles.

(BW) Facilities must have an ample supply of water for cleaning and hand washing.

(BX) Facilities for defrosting and inspection of the thawed samples must be provided by the importer in convenient locations.

(BY) Defrosting rooms must be adequately drained and hot and cold water must be available in the immediate area for cleaning and hand washing.

(BZ) The exhaust or pressure release lines from tops of edible rendering tanks are to be kept in a satisfactory condition and also arranged so that condensate, etc., will not drain back into the various tanks after venting.

(CA) The inner parts of the bonnet of edible rendering tanks must be flushed daily. The valves must also be completely dismantled as often as necessary for thorough cleaning and inspection.

(CB) Salt used to settle rendered fats must be free from extraneous material that indicates contamination, but may contain insoluble mineral matter that does not remain in the rendered fat.

(CC) Product when distributed must be adequately protected against dust, dirt, insects and the like.

(CD) The use of protective covering for product and the use of suitably constructed vehicles must be made to assure that the product will be kept in a clean condition.

(CE) To avoid contamination of product with splinters and the like, slack barrels and similar containers, vehicles, and cars, must be lined with a suitable good quality material such as paper or plastic before packing.

(CF) Paper used for coverings, wrappings or linings must be of a kind which does not tear during use but remains intact and does not disintegrate when moistened by the product.

(CG) Use of burlap for wrapping of meat is not permitted unless the meat is first

wrapped with a good grade of paper or cloth of a kind which prevents contamination with lint or other foreign matter.

(CH) Interiors of tank cars about to be used for the transportation of any edible product must be carefully inspected for cleanliness even though the last previous content was edible.

(CI) Lye and soda solutions used in cleaning must be thoroughly removed by rinsing with clean water.

(CJ) Product is to be loaded only in suitable and clean cars, trucks, or trailers.

(CK) The transport vehicle should be constructed to assure protection of the product being hauled against weather and road contamination.

(CL) The transport vehicle must be free of objectionable odors and foreign materials such as meat, fat, grease, trash, and dust.

(CM) Vehicles hauling exposed product must conform strictly to the sanitation requirements similar to those of any immediate container.

(CN) All interior surfaces of transport vehicles must be clean and intact and the closed doors must produce a dust proof seal.

(CO) All vehicles used to transport raw meat items must be capable of maintaining an interior temperature of 35°F. The refrigeration unit must be capable of developing this temperature within one hour after closing the doors.

(CP) Each vehicle used to transport raw meat items must have a registration number from the Division. Said registration shall not be issued unless the vehicle is constructed in a manner which will allow for maintenance in a sanitary condition.

530.017: Plant Personnel

(A) Operators of establishments must see that no person affected with a disease in a communicable form while a carrier of such disease, or while afflicted with boils, sores, infected wounds, or other abnormal sources of microorganism contamination, works in any area of the establishment where there is likelihood of disease transmission or of meat or meat food ingredients becoming contaminated.

(B) The operators of meat packing plants must report promptly to local health authorities, all known or suspect cases of communicable disease among their employees.

(C) All persons handling meat, ingredients, or their contact surfaces must wear clean washable outer garments. *Note:* Street clothing should not be worn while on

duty.

(D) It is required that all workers change clothing daily. In those jobs where there is routine contact of product with clothing (luggers, *e.g.*), even more frequent changing may be necessary.

(E) All employees working in departments where exposed product is handled must wear caps, hats, hair nets, or other effective hair restraints to prevent hair from falling into the product.

(F) Workers are to remove all jewelry that might serve as a source of product contamination during work periods in which foods or components are manipulated by hand.

(G) Boners' aprons, wrist guards, and the like, used as safety devices for employees engaged in slaughter, cutting or boning operations must be of impervious construction and maintained in a clean and sanitary manner.

(H) If leather aprons are used, a clean, washable cloth covering must be worn over the apron.

(I) Employees are required to remove all aprons, knives, hooks, and other hand tools before entering toilet rooms.

(J) Cotton gloves, frequently worn by boners, luggers and others can be used only in those operations involving inspected and passed products.

(K) Cotton gloves are to be laundered in a commercial or establishment laundry.

(L) Workers using cotton gloves must begin each workday with a clean pair and make periodic changes throughout the day as necessary. *Note:* At no time can such use exceed four hours per pair.

(M) Whatever the type of gloves being used, they must be a light color so that a ready evaluation of cleanliness and condition can be made.

(N) Replacement of such gloves must be made whenever peeling or other deterioration is observed.

(O) Protective mesh gloves, while not desirable, may be permitted in viscera separation operations and final rail trim jobs if cleaning and sterilization is carried out after obvious contamination.

(P) If protective mesh gloves are used by head droppers, bung droppers, or eviscerators, they must be covered by intact rubber or plastic gloves.

105 CMR: DEPARTMENT OF PUBLIC HEALTH

(Q) Footwear should be appropriate to the operation and, in most instances, be of waterproof construction or treated to repel water.

(R) All personnel must effectively clean their shoes or boots periodically.

(S) Knife scabbards, belts, steels, knives, hooks and other hand implements are to be constructed so that they can be easily kept clean. All such equipment must be kept reasonably clean during operations and must be completely cleaned at the end of operations.

(T) Cloth or twine wrappings on implement handles and web belts are not permitted.

(U) The employees of the establishment who handle any product must keep their hands clean.

(V) In all cases after visiting toilet rooms or urinals or at other times when the hands have become soiled or contaminated, employees must wash their hands before handling any product or implements used in the preparation of product.

(W) Finger nails are not to be polished and must be kept clean and neatly trimmed.

(X) Necessary care must be taken by each employee to prevent contamination of product with substances such as perspiration, hair, cosmetics, tobacco, chemicals, and medicines.

(Y) Employees must not use tobacco in any form while engaged in food handling or while in equipment and utensil washing or food handling areas.

(Z) Spitting on the floor is prohibited.

(AA) Employees must control their hands and avoid unsanitary personal practices such as scratching the head, placing the fingers in or about the mouth or nose, or indiscriminate and uncovered sneezing or coughing.

(AB) The mouth must not be used to temporarily hold tags, pins, cards, or other objects that will subsequently be handled by the employee or directly or indirectly contact product.

(AC) Plant management must give establishment employees the appropriate training in proper food handling techniques and food protection principles and shall be cognizant of the danger of poor personal hygiene and unsanitary practices.

(AD) All reasonable precaution is to be taken to preclude product contamination by individuals such as those engaged in maintenance and other nonfood handling jobs as well as plant visitors.



530.018: Welfare Facilities

- (A) Adequate welfare facilities must be provided by plant management.
- (B) Well located dressing rooms, properly separated from toilet rooms are required for employees.
- (C) Separate facilities for each sex are not required when there is a limited number of workers or if only one sex is employed in the plant.
- (D) Dressing rooms must be supplied with abundant light and good ventilation.
- (E) Lockers supplied for employees should be of suitable metal or other approved construction.
- (F) To permit cleaning beneath free standing lockers, they must be on legs or other supports about 16 inches high, or they must be flush with the floor. These lockers shall have sloping tops to prevent top storage of clothing and other items.
- (G) All lockers must be adequately ventilated.
- (H) If seats are provided in dressing rooms, they must be of plastic, wood or other suitable material and must be properly secured.
- (I) There must be adequate space between rows of lockers.
- (J) All clothing, footwear, personal equipment and the like stored in lockers should be clean and dry.
- (K) Footwear of all kinds should be stored in lockers or on elevated racks or shelves off the floor, and never put away in an unclean condition.
- (L) Adequate numbers of appropriately located receptacles must be provided for dirty clothing and trash.
- (M) A plan for routine locker inspection must be provided at least monthly.
- (N) Suitable shower-bath facilities should be provided in locker rooms (not in toilet rooms) at establishments where slaughtering operations are conducted. (Such facilities may also be desirable in processing plants.)
- (O) The shower-bath stall must have an 8-inch high curb of impervious material unless it is entered through an individual dressing room that has the floor sloped to drain into the shower.

- (P) An adequate supply of soap and towels shall be provided.
- (Q) Water outlets must be kept in good repair so as to prevent continued leakage.
- (R) A sufficient number of sanitary toilets must be provided in convenient locations adjacent to the dressing rooms and other parts of the plant if needed.
- (S) Toilet rooms must be separated from adjoining dressing rooms, and other areas, by tight, full-height walls. They shall be so constructed that they do not open directly into rooms or areas where ingredients or products are handled, processed or stored.
- (T) Toilet rooms and dressing rooms, not air-conditioned must be effectively ventilated mechanically by means of an exhaust fan with a duct conveying the foul air to the outside, or otherwise ventilated to the outside.
- (U) Toilet rooms and vestibules must have self-closing doors completely filling the openings.
- (V) If urinals are provided, they must be installed so that urine contamination of the floor area is avoided.
- (W) Conveniently located wall mounted tissue dispensers must be provided and maintained so that they remain functional and contain an adequate supply of tissue.
- (X) Toilets and urinals must be kept clean and functional at all times.
- (Y) Sufficient pedal-operated handwashing facilities must be provided.
- (Z) An adequate supply of hot and cold water, liquid soap in convenient dispensers, disposable towels, and waste receptacles must be provided.
- (AA) Signs directing employees to wash hands prior to returning to work should be conspicuously located.
- (AB) Food and beverages must not be consumed in product handling areas.
- (AC) Food and beverage dispensing machines within the plant are to be located in the specifically designated eating areas. Machines must be located on elevated racks away from the wall.
- (AD) Eating areas must be provided with adequate waste disposal baskets and be policed and cleaned after each use.
- (AE) Disposable food and beverage containers such as paper cups, wrappers, bottles, and cans should be discarded in waste containers provided near dispensing

## 105 CMR: DEPARTMENT OF PUBLIC HEALTH

machines or in eating areas and must not be carried into product handling areas.

(AF) When plant cafeterias are provided, they must be constructed and maintained so that they can be easily cleaned and should not, in any way, cause a nuisance.

(AG) Employees working in areas such as the livestock pens, hide cellars, condemned or inedible products departments should have separate welfare facilities.

(AH) If an inspector is assigned to an establishment, a well located inspector's office is required and should be situated so that it is not entered through a company office or plant employees' welfare facilities.

(AI) The inspector's office must be supplied with appropriate furniture, including a desk and chairs, a file cabinet, or drawer, a supply cabinet equipped for locking, lavatory facilities, and a suitable clothing locker for each Government employee.

(AJ) If inspectors of both sexes are assigned to an establishment, separate dressing rooms and facilities must be provided or other suitable arrangements made.

(AK) Separate shower-bath, toilet room and adequate dressing room facilities must be provided in the inspector's quarters at establishments where slaughtering operations are conducted and at other establishments of such size that the assignment of several inspectors is required.

(AL) The same requirements of construction, maintenance, and sanitation required for plant employee welfare facilities also apply to the inspector's quarters.

### 530.019: Plant Permits

(A) No person shall operate a plant for the processing of meat or poultry products unless he has a permit to do so from the Commissioner of Public Health.

(B) Said permit shall be issued if said processing plants comply with 105 CMR 530.000. The Commissioner of Public Health may revoke the permit if he finds that 105 CMR 530.000 are not being complied with by the plant.

### REGULATORY AUTHORITY

105 CMR 530.000: M.G.L. c. 94, § 305A.

NON-TEXT PAGE